



TATTU
SKY POOL

À La Carte

Oysters

FINE DE CLAIRE OYSTERS	6 pieces	12 pieces	
Yuzu soy ginger dressing served with red chilli and Tabasco.	215	405	

Caviar

OSCIETRA CAVIAR	15g	50g	125g	
Served with blinis, lemon, shallots, crème fraîche, chives and egg.	415	995	2115	

Sushi

NIGIRI / SASHIMI	NIGIRI		
2 pieces / 3 pieces	2 pieces		
YELLOWFIN <i>Tuna</i>	65	EBI <i>Prawn</i>	75
CHUTORO <i>Semi fatty tuna</i>	89	WAGYU <i>Beef</i>	85
OTORO <i>Fatty tuna</i>	108	UNAGI <i>Eel</i>	69
SAKE <i>Salmon</i>	60	—	
HAMACHI <i>Yellowtail</i>	72	MORIAWASE	282
SUZUKI <i>Sea bass</i>	59	A chef's selection of sashimi and nigiri.	

Maki Rolls

8 pieces			
SPICY TUNA 	99	CALIFORNIA	95
Truffle aioli, caviar and citrus ponzu.		White crab, avocado and tobiko.	
DRAGON	95	ASPARAGUS TEMPURA 	59
Tempura prawn, sriracha and avocado.		Wasabi mayonnaise & togarashi.	
SALMON	85	WAGYU 	121
Torched salmon, avocado and wasabi salsa.		Sesame, jalapeño and spicy mayonnaise.	

Salads

DUCK AND WATERMELON	142	SEARED BEEF FILLET	132
Hoisin, toasted pine nuts and pomegranate.		Cucumber and Nam Jim.	
SESAME AND GINGER 	72	CUCUMBER SALAD 	59
Kohlrabi, crispy eddo and pink radish.		Sunamono dressing and toasted sesame.	
COCONUT CHICKEN	83		
Chilli and mint.			

 Vegan option available, ask your server  Vegetarian  Spicy dish  Contains nuts

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note our menu dishes are prepared in a kitchen that is not totally free from allergen ingredients and therefore cross-contamination may occur. Our hygiene practices are designed to reduce the risk of allergen contamination and our teams receive training to help ensure these standards are met.

All prices are in UAE Dirhams inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee. Sunbeds – Prices are shown with service charge (10%) + VAT (5%) + municipality fee (7%) all included.

Small Plates

SALTED EDAMAME 	42	BLACK COD CROQUETTES	93
Ginger and garlic aioli.			
SUGAR SALT CRISPY SQUID	79	CHICKEN SATAY SKEWERS 	85
Green sweet chilli and pomegranate.		Honey and coconut.	
KING PRAWN TEMPURA	118	SALT & SOUR VEGETABLE TEMPURA 	75
Wasabi mayonnaise.		Lemon ponzu and soba noodle.	
SPICY ROCK SHRIMP	98	A5 WAGYU BEEF SLIDERS	142
Sansho pepper and carrot.		Spicy mayonnaise and red onion relish.	

Raw

TUNA SASHIMI CRACKER	99	SALMON TATAKI 	82
Rose, cucumber and wasabi.		Yuzu, soy, nori and jalapeño.	
YELLOWTAIL SASHIMI SALAD	132	ASIAN SALMON TACOS	125
Kiwi, dragon fruit and truffle.		Spicy mayonnaise and cucumber.	
SEVEN SPICED SEARED TUNA	113		
Truffle aioli, caviar and citrus.			

Large Plates

KOI CLUB	88	WILD SEA BASS	211
Baby chicken, spicy mayonnaise and fried duck egg.		Miso glaze and buttered asparagus.	
CHICKEN KARAAGE BURGER	93	WAGYU RIBEYE	290
Gochujang mayonnaise, Heritage tomatoes, lettuce and aged parmesan.		Szechuan butter and Asian slaw.	
WHITE MISO SALMON	150		
Pickled ginger and cucumber salad.			

Poke

Served with sushi rice, popped edamame, avocado, ginger ponzu and crispy won ton.	SALT & PEPPER FRIES	44	
SALMON	87	STEAMED IBUKI RICE 	34
TUNA	93	BROCCOLINI 	64
BEEF FILLET	132		
TOFU 	74		

Sky Pool Breakfast

Available Daily from 8am to 11am
Level 76 – Tattu Sky Pool
@tattuskypool

Business Lunch

Available Monday to Friday
from 12pm to 3:45pm
Level 74 – Tattu Restaurant & Bar
@tattudubai

2 courses
from 168